

CULINARY ARTS FOUNDATIONS

The Family and Consumer Science academic standards for Culinary Arts Foundations support the course description, which can be found at <http://doe.state.in.us/octe/facs/culinaryfoundations.html>.

Standard 1

Successful Customer Relations

- ☐ CAF-1.1 Recognize and state the importance of customer service to food service.
- ☐ CAF-1.2 Explain how customer satisfaction directly affects a restaurant's success.
- ☐ CAF-1.3 Demonstrate basic table service such as table setting, serving and removing food and beverage items.
- ☐ CAF-1.4 Demonstrate ability to communicate effectively with customers and co-worker.

Standard 2

Preventing Accidents and Injuries

- ☐ CAF-2.1 Explain the role of Occupational Safety and Health Administration (OSHA) regulations.
- ☐ CAF-2.2 Demonstrate ability to ensure electrical and fire safety and prevent injury and accidents.
- ☐ CAF-2.3 Practice accident prevention techniques.
- ☐ CAF-2.4 Demonstrate correct and safe use of knives.
- ☐ CAF-2.5 Select and apply appropriate basic first aid procedures.

Standard 3

Preparing and Serving Safe Food

- ☐ CAF-3.1 Utilize good personal hygiene and evaluate its effects on food safety.
- ☐ CAF-3.2 Demonstrate procedures and conditions to control microorganisms that cause food borne illnesses.
- ☐ CAF-3.3 Explain the purpose of the Hazard Analysis Critical Control Point (HACCP) food safety system.
- ☐ CAF-3.4 Utilize proper procedures for receiving, storing, preparing, cooking, holding, cooling, reheating, and serving food, including the proper use of appropriate tools and equipment.
- ☐ CAF-3.5 Demonstrate procedures for cleaning and sanitizing tools and equipment.
- ☐ CAF-3.6 Demonstrate procedures to control hazards, situations, and conditions that can contaminate food.

Standard 4

Nutrition

- ☐ CAF-4.1 Use Dietary Guidelines, Recommended Dietary Allowances (RDAs) and MyPyramid to plan meals and control portion sizes.
- ☐ CAF-4.2 Use nutrition labels and other information on food labels to make decisions about ingredients used in food preparation
- ☐ CAF-4.3 Adapt recipes to increase healthy aspects and accommodate special dietary needs.

Standard 5

Culinary Application in Food Service Settings

- ☐ CAF-5.1 Identify the components of a standard recipe and explain each of their functions.
- ☐ CAF-5.2 Demonstrate correct use of common measurement tools.
- ☐ CAF-5.3 Describe effective *mise en place*.
- ☐ CAF-5.4 Convert recipes from original yield to desired yield.

- __ CAF-5.5 Demonstrate measuring and portioning foods.
- __ CAF-5.6 Demonstrate selection of quality food products and ingredients.
- __ CAF-5.7 Demonstrate basic preparation techniques for a variety of food categories.
- __ CAF-5.8 Demonstrate food preparation procedures that keep food and food products safe and sanitary and minimize spoilage.
- __ CAF-5.9 Design and present aesthetically pleasing food.

Standard 6**Culinary Math**

- __ CAF-6.1 Calculate dollar value of inventory, food costs, and profit margins.
- __ CAF-6.2 Calculate sales-tax-tip totals, cash register and final receipts, and average sales per customer.

Standard 7**Career Opportunities**

- __ CAF-7.1 Describe a variety of careers and career pathways in the foodservice industry.
- __ CAF-7.2 Evaluate trends in labor and job supply and demand in the foodservice industry.
- __ CAF-7.3 Define the educational programs and training opportunities to prepare for career(s) in the foodservice industry.
- __ CAF-7.4 Identify opportunities, benefits, and risks of entrepreneurial career pathways in the foodservice industry.